

EXTRA VIRGIN OLIVE OIL FIRST COLD PRESS

**TONDA IBLEA**

Sicilia -  Chiaramonte Gulfi - Organic

PRODUCTION AREA: Chiaramonte Gulfi

NAME AND AGE OF OLIVEYARD: Piano dell’Acqua, centuries-old plants

OLIVE VARIETY: 100% Tonda Iblea, from organic method

SOIL TYPE: Topsoil tends to be clay and calcareous

ALTITUDE: 350 metres above sea level

CLIMATE: Mild climate , hot and windy summer and high excursions temperature between night and day

OLIVE HARVEST: Hand picked up in little chest. The harvest occurs in the middle of October

OLIVE PRESS: Slow pressed, continuous cycle, cold temperature with mechanical process, extravergin olive oil no filter

DESCRIPTION: Deep green color. The nose, with notes

pomodore of green, spices, fresh herbs freshly mown, hints of artichoke and almond.

The taste is elegant, with a fruity aftertaste slightly bitter and spicy

DAD NINO SUGGESTS TO TASTE WITH: Roasted meat, soups, fish, salads and vegetables



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**NOCELLARA DEL BELICE**

Sicilia -  Corleone - Organic

PRODUCTION AREA: Corleone

NAME AND AGE OF OLIVEYARD: Giammarataro, 1965, Muranna and

Petrulla, 1998

OLIVE VARIETY: 100% Nocellara del Belice, from organic method

SOIL TYPE: Topsoil tends to be clay and calcareous

ALTITUDE: 400 - 500 metres above sea level

CLIMATE: Mild climate , hot and windy summer and high excursions temperature between night and day

OLIVE HARVEST: Hand picked up in little chest. The harvest occurs first week of November

OLIVE PRESS: Slow pressed, continuous cycle, coold temperature with mechanical process. extravergin olive oil no filter

DESCRIPTION: Green color with lemon yellow. The nose, with notes

basil, spices and citrus notes.   The flavor has a harmony between freshness, persistence slightly spicy, and roundness

DAD NINO SUGGESTS TO TASTE WITH: Typical mediterranean food, enhances meat, fish and vegetable